

LIOCO

Chardonnay 2008



VINEYARD
Michaud

APPELLATION
Chalone

COUNTY
Monterey

ALCOHOL BY VOLUME
13.8%

VOLUME
750 ml

AROMA

green pear, manzanita,
mineral

FLAVOR

golden apple, marcona
almond, dried herbs

FOOD PAIRINGS

herb roasted game birds,
boudin blanc, pungent
cheese

PH BALANCE

3.9

RESIDUAL SUGAR

0.01 g/l

TOTAL ACIDITY

5.1 g/l

BRIX

24.2°

VINIFICATION

a record frost severely diminished yields. small, labor intensive crop of 0.73 tons harvested on sept. 28. whole cluster pressed. cold fermented in stainless steel tanks (**no oak**) using a wild yeast. naturally occurring malolactic fermentation. 6-month fine lees contact.

SITE

an "extreme" vineyard situated on a remote, arid hilltop just west of the san andreas fault at the base of pinnacles national monument (an extinct volcano). chardonnay clone 4 planted in 1982 at an elevation of 1600 ft. daily temperature swings of 40-60° F. a rare co-location of granite and limestone soils (from decaying marine organisms). rigorously farmed by the indefatigable michael michaud.

PRODUCED & BOTTLED BY LIOCO, SANTA ROSA, CA.

CONTAINS SULFITES

LIOCOWINE.COM

GOVERNMENT WARNING: (1) ACCORDING TO THE SURGEON GENERAL, WOMEN SHOULD NOT DRINK ALCOHOLIC BEVERAGES DURING PREGNANCY BECAUSE OF THE RISK OF BIRTH DEFECTS. (2) CONSUMPTION OF ALCOHOLIC BEVERAGES IMPAIRS YOUR ABILITY TO DRIVE A CAR OR OPERATE MACHINERY, AND MAY CAUSE HEALTH PROBLEMS.



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